

CASTELLO DI
MELETO
— 1 2 3 6 —

BORGAIO

ROSATO
IGT TOSCANA ROSATO



GRAPE VARIETAL:
Sangiovese 100%



YIELD PER HECTARE:
7 tons



YEAR OF PLANTING:
1999



VINES PER HECTARE:
5000



VINEYARDS:
Meleto and S. Piero



TRAINING METHOD:
Spurred cordon



VINIFICATION:
Grapes are placed in the press and gently crushed, the must is cooled at a temperature close to 0°C for 3/4 days in order to clarify the must. Following is the decanting of the clear part and the start of fermentation which takes place at a temperature of 11°C.



AGING:
Stainless steel tanks for 6 months.



TASTING NOTES:
Soft pink color, with hints of rose, strawberry, grapefruit skin and white rose. Fresh, lingering and flavorful palate with good smoothness.





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NEOCLASSICAL
CHIANTI CLASSICO